



## Rhonéa - Passe Colline, AOC Ventoux, Blanc, 2021

AOC Ventoux, Vallée du Rhône, France

'Tasty wines for tasty moments', that's what the Rhonéa signature range stands for.

### PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to best express the original flavours of each appellation in a fruity, expressive style with silky tannins. Each cuvée is enjoyable from the moment it is bottled. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

### TERROIR

Passe Colline is made from grapes grown on three different types of soil, which explain its unique personality and suave flavour: hills with light sandy soil, slopes with zaffer, a mix of sandstone and sand sediment, and a terrace of fallen rocks propitious to winegrowing.

### WINEMAKING

The grapes are cooled to retain their colour and fresh fruit aromas. They undergo a short maceration before pressing. Alcoholic fermentation takes place in temperature-controlled stainless steel vats.

### AGEING

The wine is aged in vat for a short while before bottling.

### VARIETALS

13.3 % VOL.

Vermentino, Clairette, Roussanne

### SERVING

Best enjoyed young at a temperature of 8-10°C.

### TASTING

Light and shiny color, straw hue with silvery reflections. Nose of orchard fruits, like white peach, pear. The mouth is full, fresh, round and pleasant. Harmonious and well-balanced, this wine is easy to give and its message is clear: it is there to make you have a good time.

### FOOD PAIRINGS

It will go wonderfully with a salad of endives, walnut shavings and blue cheese with a few pieces of pear. But also a fish with a melt-in-the-mouth texture, such as a back of cod en papillote, decorated with candied lemon and turnips golden ball. Finally, why not imagine a Moroccan cucumber salad with orange blossom and maple syrup.

### REVIEWS AND AWARDS

#### Wine Spectator

90/100

"Soft and generous, with creamed melon and pear notes gently laced with verbena and jasmine hints, ending with a flattering finish. Clairette, Roussanne and Vermentino. Drink now. 1,700 cases made, 150 cases imported."

Wine Spectator

